

The
CLUB ROOM
RESTAURANT & LOBBY BAR

PRE-DRINKS

HJORTVIKEN SOUR 165:-

Cloudberry & Vanilla Distillate from Töllysö Distillery, lemon juice, sugar & vanilla foam

DRY MARTINI 165:-

No.3 Gin, Norrbottens Destilleri Mountain, Dry vermouth

SPARKLING COSMOPOLITAN 165:-

Vodka, Cranberry & Orange Cordial, Citric Acid, Cava

A GLASS OF LACROIX DUNESSE BRUT 170:-

Goes great with our snacks

SNACKS

CRUSTADE 65:-/piece

- burnt cream and bleak roe from Kalix
- caramelized onion, wrångebäck's cheese and topped with truffles

CAVIAR

Choose between Huso Gold or Oscietra varieties

- 5g on hand served with 2cl ice-cold ABSOLUT ELYX vodka **145:-**
- 30g can served with red onion, chives, sour cream and butter-fried bread **495 SEK/piece**

OYSTER

- Oysters with classic accompaniments **45 SEK/piece**
 - Baked oyster **65:-/piece**
- Oysters with caviar **65 SEK/piece**
 - Hjortviken oyster **55:-/piece**

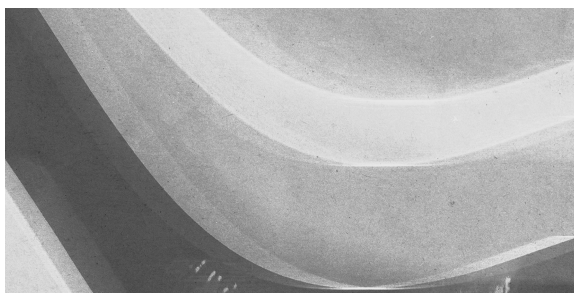
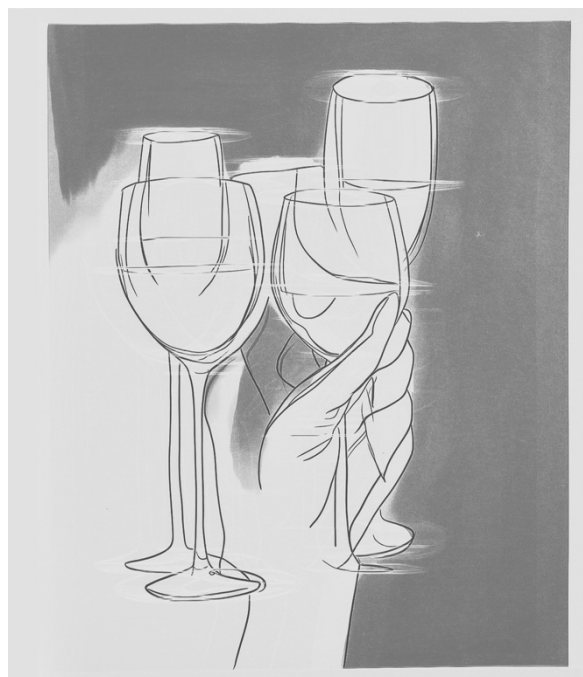
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STARTERS

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|---|----------------------------------|
| BURRATA
with Swedish tomatoes, crispy chili,
roasted almonds, chervil | 195:- |
| CHANTARELL TOAST
with butter-fried brioche, aged cheese,
silver onion and parsley | 185:- |
| TOAST SKAGEN
with butter-fried bread, pickled onion, sour cream
and roasted onions | 185:- |
| BLEAK ROE FROM KALIX 30G
brioche, sour cream, chives and red onion
<i>ADD-ON for 3-course meals</i> | 265:-

75:- |
| BEEF TARTAR
with egg yolk, beetroot and capers
<i>Dream combo with:</i>
<i>Bel Air Les Granits Blues Beaujolais</i> | 185:-

165:- |



DESSERTS

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| CHEESES | 105:- |
| STRAWBERRY CAKE
with elderberry | 115:- |
| MARENGUE SWISS
with vanilla and banana ice cream, chocolate sauce,
Meringue and punch cream | 115:- |
| A SCOOP glass or sorbet | 55:- |
| CRÈME BRULÉ | 115:- |

MAIN COURSES

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| GRILLED VEGETABLES
from Lilla Labäck served with ricotta, cured lemon,
hazelnuts, rosé salad and Wrångebäck's cheese | 275:- |
| POACHED SOLE
with pressed potatoes, cucumber, beurre blanc flavored
with trout roe and aquavit | 305:- |
| VENISON MEATBALLS
with sour cream sauce, almond potato puree,
pickled cucumber and lingonberries | 255:- |
| GRILLAD ENTRECOTE
with fries, Swedish tomatoes and béarnaise sauce | 365:- |
| DRY-AGED TURBOT <i>for 2 people</i>
half turbot served on bones with beurre blanc,
fresh potatoes and grilled vegetables
<i>Limited access</i> | 795:- |
| <i>Upgrade your 3-course menu with turbot</i> | 100:- |

For allergy information or country of origin on meat and poultry, please ask your waiter.